#### STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies to report the final results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the State agency to post a summary of the most recent final administrative review results for each SFA on the State agency's publicly available website no later than 30 days after the SA provides the final results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

School Food Authority (SFA) Name: South Prairie

**Date of Administrative Review:** 1/22/2020

Date review results were provided to the SFA: 1/22/2020

Date review summary was publicly posted: 2/11/2020

The review summary must cover access and reimbursement (including eligibility and certification review results), an SFA's compliance with the meal patterns and the nutritional quality of school meals, the results of the review of the school nutrition environment (including food safety, local school wellness policy, and competitive foods), compliance related to civil rights, and general program participation. At a minimum, this would include the written notification of review findings provided to the SFAs Superintendent or equivalent as required at 7 CFR 210.18(i)(3).

### **General Program Participation**

1. What Child Nutrition Programs does the School Food Authority participate in?

PROGRAM	YES	NO	NOT ELIGIBLE
School Breakfast Program	$\boxtimes$		
National School Lunch Program	$\boxtimes$		
Fresh Fruit and Vegetable Program	$\boxtimes$		
Afterschool Snack			
Special Milk Program			$\boxtimes$

2. Does the School Food Authority operate under any Special Provisions?

SPECIAL PROVISION	YES	NO	NOT ELIGIBLE
Community Eligibility Provision			
Special Provision 2/3	$\boxtimes$		

## **Review Findings**

3. Note Worthy Observations:

The South Prairie Nutrition Staff do an outstanding job at implementing the Child Nutrition Program. Lisa and the kitchen staff have excellent documentation in production records, CN labels and recipes. They are organized in binders and recipes. Lisa is aware of USDA standards, meets all food components and subgroups. The staff did not attend Back to School Workshops but received the updated materials and have implemented the updates. The staff should be commended on the cleanliness and organization in the kitchen. They do a wonderful job of making appealing meals and interact well with the students. Keep up the good work.

		ng stored on the freezer floor. A storage shelf needs to be placed in the freezer to have all boxes off the re with the shelf needs to be sent to DPI by 3-1-2020.
		If yes, please indicate the areas and what issues were identified in the table below.
A. Pro	gram	Access and Reimbursement
YES	NO	Area Of Review
	$\boxtimes$	Certification and Benefit Issuance
	$\boxtimes$	Verification
	$\boxtimes$	Meal Counting and Claiming
inding	(c) Dots	ide:
	NA	<u>IIIS.</u>
1)	1111	
2)	NA	
-1 D-4	4	1 NJ-4-241 O 124
ai Pai	terns	and Nutritional Quality
YES	NO	Area Of Review
	$\boxtimes$	Meal Components and Quantities
	X	Meal Components and Quantities Offer versus Serve
		-
	$\boxtimes$	Offer versus Serve Dietary Specifications and Nutrient Analysis
□ □ □	$\boxtimes$	Offer versus Serve Dietary Specifications and Nutrient Analysis
☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐	⊠ ⊠ (s) Deta NA	Offer versus Serve Dietary Specifications and Nutrient Analysis
inding	<ul><li>⋈</li><li>⋈</li><li>(s) Deta</li></ul>	Offer versus Serve Dietary Specifications and Nutrient Analysis
Finding 1)	(s) Deta NA NA	Offer versus Serve Dietary Specifications and Nutrient Analysis  iils:
Finding 1)	(s) Deta NA NA	Offer versus Serve Dietary Specifications and Nutrient Analysis
Ginding 1) 2) nool N YES	(s) Deta NA NA NA	Offer versus Serve Dietary Specifications and Nutrient Analysis  iils:  Dietary Specifications and Nutrient Analysis  Area Of Review
Finding 1) 2) mool N YES	(s) Deta NA NA NA (utritic	Offer versus Serve Dietary Specifications and Nutrient Analysis  on Environment  Area Of Review Food Safety
□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □	(s) Deta NA NA NA <b>(utritic</b>	Offer versus Serve Dietary Specifications and Nutrient Analysis  on Environment  Area Of Review Food Safety Local School Wellness Policy
	S   Deta   NA   NA   NA     NO   C   C   C   C   C   C   C   C   C	Offer versus Serve Dietary Specifications and Nutrient Analysis  on Environment  Area Of Review Food Safety Local School Wellness Policy Competitive Foods
□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □	(s) Deta NA NA NA <b>(utritic</b>	Offer versus Serve Dietary Specifications and Nutrient Analysis  on Environment  Area Of Review Food Safety Local School Wellness Policy

3) The vending machine located in the lunch area for grades 6-12 has flavored and plain water. The flavored water does not meet smart snack compliance and will need to be reviewed.

# **D.** Civil Rights

### Finding(s) Details:

- 1) NA
- 2) NA

This institution is an equal opportunity provider.